



PENROSE v21



PENROSE (named after the creator of the impossible triangle) is our “house” espresso. **We feel perfect espresso is an impossible goal, but we still attempt to create it.** Penrose is our ever-updated offering in the quest for the perfect espresso. While the seasonal components at times may be single-origin, and at other times a blend, it is always (nearly) perfect for your hopper. The aim of Penrose is:

- to be a reliable and consistent offering
- to be delicious with milk and without milk
- to maintain seasonality and farm-to-cup traceability
- to maintain a stable price point so it can be the main espresso on our bar and the bars of many of our wholesale partners
- to be easy to dial-in on an espresso grinder

Penrose also does well in the brewer – look for notes of lasting sweetness and heavy body, with a subdued acidity.

We could probably dub version 21 of Penrose “origin legends” as the coffees both come from famous and long-established coffee producers. The majority of the blend is from Coopedota in Tarrazu, Costa Rica. Supplying some intense, fruity sweetness is a natural process coffee from the Koke Station near Yirgacheffe, Ethiopia. Expect balanced sweetness, some subtle fruit, and big body.

APRIL 2019



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COUNTRY:	Costa Rica 77% Ethiopia 23%
PRODUCERS:	Coopedota 77% Koke Station 23%
REGIONS:	Tarrazu 77% Yirgacheffe, Gedeo 23%
PROCESSES:	Washed 77% Natural 23%
HARVEST:	Nov. 2017 – Feb. 2018
VARIETIES:	Caturra, Catuai, Kume, Dago, Wolisha
SOURCING PARTNERS:	Ally Coffee (importer) 23%

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	caramel, mandarin, stone fruit, buttery



PHOTO BY: Ally Coffee
ABOVE: Natural-process coffee cherries drying at the Koke Station.